

Main Menu

ENTREES

- Bread & Dips (V)** 14
Warm ciabatta and turkish pide served with baba ganoush, roasted capsicum hummus, olive oil and balsamic
- Polenta Chips (V) (GF)** 9
Deep fried polenta w parmesan and aioli
- Mushroom Arancini (V)** 13
Hand crumbed risotto balls w whipped herb chevre
- Lamb Skewers (GF)** 15
Spicy lamb mince skewers served w red onion and mint sauce
- Tempered Calamari (GF)** 14
Southern style crispy calamari w lemon mayo
- Pan seared Scallops** 16
Served w carrot puree, honey ginger glaze and lemon air
- Blueberry gin house cured Salmon** 16
Served w fennel, capers, roquette salad and olive oil
- Crunchy Chicken Nibbles 6pc/13 & 12pc/25**
Served with choice of barbeque, hot sauce or sweet chilli mayo

BURGERS

- Beef Kiwi Classic** 24
200gram beef mince pattie w caramilsed onion, beetroot, cheddar cheese, cos, red onion, aioli, tomato and a fried egg, with a choice of fries or salad
- Grilled Chicken** 24
Cajun spiced chicken fillet, bacon, cos, red onion, tomato, brie and spiced plum sauce, with a choice of fries or salad
- Falafel** 22
Falafel pattie, cos, red onion, tomato, tazaki, roasted capsicum hummus, with a choice of fries or salad

MAINS

- Venison Prosciutto** 39
Served with aromatic spices, beetroot and potato gratin, on a bed of buttered peas, baby turnip and marsala jus
- Salmon en Papillote (GF)** 34
Served w warm cous cous salad, roasted root vegetables and beurre blanc
- Chicken Roulade (GF)** 32
Chicken breast stuffed with almond, spinach, mozzarella. Served with garlic mash and creamy tangy cashew sauce
- Lamb Rump** 36
Marinated lamb rump w herb roasted potatoes, mint pea youghurt and green beans
- Pork Belly (GF)** 32
Fennel rubbed pork belly served with textures of apple, garlic mash and apple cider glaze
- Risotto (V)** 28
Arborio rice cooked with portobello mushrooms, folded with mascarpone and goats cheese
- Stuffed Portobello Mushrooms (V)** 28
Served worzo pasta, wilted spinch, creamy pesto and garnished with crispy shallots
- Beef Lasagna** 28
Commons homemade lasagna served with fresh garden salad
- Grilled Silver Fern Scotch Fillet** 34
served w crushed potatoes, truffle mushroom pruee, confit carrots and garlic butter

Whilst every effort is made to accommodate allergens, we cannot guarantee a complete absence of allergens in our food.

Please ask your server for advice

SALADS

Winter bowl 22

Roasted root vegetables tossed with spinach in sweet and spicy vinaigrette with crispy onions

Cous Cous Salad 19

Warm cous cous w carrot, potatoes, red onion tomato, baby kale and tamrind emulsion

Caesar Salad 22

Traditional caesar salad with anchovies, cos, bacon, cajun chicken and a poached egg

SIDES/ADD-ONS

Hot chips w aioli 9

Garden salad 9

Garlic potato mash 9

Duck fat potato w chorizo 9

Potato and beetroot gratin 9

Seasonal steamed vegetables 9

DESSERTS

Rubarb Tart 14

Warm tart w frangipani mix and rubarb w poached rubarb creme anglaise and strawberry foam

Brownie Ball (GF) 14

A nutella filled brownie ball covered with chocolate sauce served with ice cream, on a bed of chocolate soil

Apple Walnut Cinnamon Cake 14

Warm nut crumble cake served with creme anglaise

DESSERT WINES

Brancott 'Letter' harvest Sav Blanc 11/ 55
Marlborough

Two Hands Moscato Barossa, Australia 12/60



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